

The
COLONNADE

**JANUARY FINALE AND
FEBRUARY BEGINNINGS**

Chef Meseret Crockett

JANUARY 15 and 29-31 and February 1, 5-8

FIRST COURSE

CREAMY MUSHROOM BISQUE

Featuring Baby Portobello, Oyster and Shitake Mushrooms
with Shallots in a Béchamel Cream, finished with a Sherry Drizzle

SECOND COURSE

Two Choices

FRENCH DUCK CASSOULET WITH WHITE BEANS AND ANDOUILLE SAUSAGE

Accompanied by Brussels Sprout Petals and Haricot Verts

OR

SALMON WITH DIJON MUSTARD SAUCE OVER BLACK LENTILS

Accompanied by Brussels Sprout Petals and Haricot Verts

THIRD COURSE

PEAR COBBLER TOPPED WITH VANILLA ICE CREAM

\$85 per person inclusive of a Complimentary Glass of Wine paired by our Chef.

A service charge, additional alcohol and taxes will be added to the folio.

RESERVATIONS REQUIRED – 804.436.3876.